

APPETIZERS

SCALLOPS	\$240.00
Pan seared sea scallops with red cabbage slaw and Cabo Wabo Tequila Reposado butter	
COCONUT SHRIMP	\$240.00
Lightly battered shrimp rolled in grated coconut, served with a ginger and soy sauce	
SAMMY'S SHRIMP	\$240.00
Sauteed with garlic & serrano chile, deglazed with lime juice and Cabo Wabo Tequila Reposado	
STUFFED MUSHROOMS	\$150.00
Button mushrooms stuffed with cream cheese, dried chiles and fresh herbs.	
QUESADILLAS	\$150.00
Corn or flour tortillas stuffed with oaxaca cheese	
Chicken	\$ 55.00
Add: Beef	\$ 55.00
Shrimp	\$ 95.00
VAMPIROS	\$170.00
Crispy grilled corn torbilla topped with refried black beans, oaxaca cheese and grilled beef filet	

SOUPS & GREENS

TORTILLA SOUP	\$150.00
Tomato and chicken broth with avocado, oaxaca cheese and sour cream	
GARDEN SALAD	\$150.00
Vegetables tossed with a ginger-lime vinaigrette	
JICAMA SALAD	\$150.00
Thinly sliced jicama tossed with onions, grapefruit and chipotle-honey vinaigrette	
SHRIMP & SALAD	\$360.00
Grilled jumbo shrimp and assorted greens dressed with a creamy avocado vinaigrette	

ENTREES

LOBSTER BURRITO	\$580.00
Lobster sauteed with onion, tomato & garlic. Deglazed with white wine & finished with heavy cream	
COCONUT SHRIMP	\$490.00
Lightly battered jumbo shrimp rolled in grated coconut, served with a ginger and soy sauce	
SAMMY'S TEQUILA SHRIMP	\$490.00
Jumbo Shrimp sauteed with garlic & serrano chile. Deglazed with lime juice and Cabo Wabo Tequila Reposado	
CILANTRO SHRIMP	\$490.00
Grilled jumbo shrimp glazed with olive oil, cilantro and honey	
CATCH OF THE DAY	\$300.00
Tell us how we'll give it a shot..!	
BEEF FILET	\$440.00
Pan seared beef tenderloin topped with a dijon-cream reduction served over mash potatoes and crispy onions	
CHIPOTLE RIB-EYE	\$690.00
Certified US Choice grilled rib eye topped with chipotle butter	
TAMARIND CHICKEN	\$320.00
Grilled chicken breast topped with a tamarind glaze	
ENCHILADA STACK	\$480.00
Shrimp enchilada with corn kernels stuffed with black beans & cheddar cheese, topped with red & green salsa. Served with rice.	



"Driving to my favorite Taco stand early one Sunday morning, I couldn't get around a Cabo local walking home from an obvious all-nighter.

This guy was literally bouncing off the roadside fencing as he tried to make his way down the road. His shirt was torn and bloody, but he had a smile on his face and was oblivious to any pain he may have had.

The first thing that came to my mind was what I yelled out...

HEY! THAT GUY'S DOING THE CABO WABO!